



# PRINTEMPS GOURMAND

A CELEBRATION OF FRENCH CUISINE AND THE ARTS

20-24 MAY 2009

D'Sens  
by J & L POURCEL

โรงเรียนสอนทำอาหารและเครื่องดื่ม  
LE CORDON BLEU DUSIT CULINARY SCHOOL



## FEATURING

Celebrity Chef Jacques Pourcel, 2 - Star Michelin,  
Le Jardin des Sens Montpellier France

Executive Master Chef Fabrice Dannel,  
Le Cordon Bleu Dusit, Bangkok

Chef Cédric Maton, Le Cordon Bleu Dusit, Bangkok

Chef Julien Lavigne, DSens, Dusit Thani Bangkok

Chef Philippe Keller, Dusit Thani Bangkok

Sébastien Bonnefoi, founder and director of  
Urban Bar Bartending School Shanghai

Best Bartender of Thailand 2008,  
Surasak Pantaionsong, Dusit Thani Bangkok

## FESTIVAL CALENDAR

### Thursday 21 May

- 9.30 - 2 pm Cooking class by Chef Jacques Pourcel followed by lunch at D'Sens at THB 1600 net
- 12 - 2 pm 4-Course Gourmet Luncheon at D'Sens by Chef Jacques Pourcel at THB 990 net
- 6 - 8 pm Happy Hour, with 2-for-1 on classic and creative cocktails mixed by Sébastien Bonnefoi and Surasak Pantaionsong at D'Sens Bar. Tapas by Chef Jacques Pourcel. Live jazz music
- 6 - 10 pm 6-Course Gourmet Dinner at D'Sens at THB 2,000 net

### Friday 22 May

- 9.30 - 11.30 am Cooking Demonstration by Chef Jacques Pourcel at Le Cordon Bleu Dusit Culinary School
- 12 - 2 pm 4-Course Gourmet Luncheon at D'Sens at THB 990 net
- 5 - 6 pm Cocktail Demonstration with Sébastien Bonnefoi and Surasak Pantaionsong at MyBar
- 6 - 8 pm D'Sens Bar Happy Hour; cocktails by Sébastien Bonnefoi and Surasak Pantaionsong
- 6 - 10 pm Gourmet Dinner at D'Sens featuring Chef Jacques Pourcel's Mediterranean Specialty Menu at THB 1,800 net
- 10 - 2 am French Kiss Party at MyBar featuring an exciting bartender show and DJ Greco providing funky grooves. THB 450 cover charge, Ladies Complimentary.

### Saturday 23 May

- 10 - 12 pm Cooking Demonstration by Executive Master Chef Fabrice Dannel at Le Cordon Bleu Dusit Culinary School
- 12 - 2 pm 4-Course Gourmet Luncheon at D'Sens by Chef Jacques Pourcel at THB 1,200 net
- 3 - 4 pm Macaroon Demonstration by Executive Master Chef Fabrice Dannel at Dusit Gourmet
- 3.30 - 5.30 pm Afternoon High Tea at the Lobby Lounge, featuring French pastries by Executive Master Chef Fabrice Dannel and teas from Ronnefeldt, at THB 350 net
- 7 pm Festival Gala Dinner at D'Sens. All participating chefs express their talents to create an unforgettable 6-course dinner at THB 4,000 net

### Sunday 24 May

- 12 - 2 pm Sunday Lunch at D'Sens featuring menu by Chef Jacques Pourcel at THB 1,200 net
- 3 - 4 pm Macaroon Demonstration by Executive Master Chef Fabrice at Dusit Gourmet
- 3.30 - 5.30 pm Afternoon High Tea at the Lobby Lounge, featuring French pastries by Executive Master Chef Fabrice and teas from Ronnefeldt at THB 350 net
- 5 - 7 pm Gourmet Cooking Demo by Chef Cédric Maton at Le Cordon Bleu Dusit Culinary School
- 6 - 10 pm 5-Course Gourmet Dinner at D'Sens by Chef Jacques at THB 1,800 net

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le Jardin des Sens  
HOTEL - RESTAURANT

Dusit Thani  
BANGKOK

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